

Festive Menu 2025

From £30.00 per person, depending on the venue and facilities available to us.
Choose **two starters**, **three mains**, and **two desserts** for guests to pick from.

Starters

- Winter vegetable broth topped with cheesy croutons
- Leek, mushroom, and blue cheese tart topped with a micro herb salad and drizzled with a basil oil
- Salmon, basil, and lemon fishcakes on a chunky tomato concasse
- Shredded duck, caramelised red onion, hoisin sauce, and baby gem lettuce salad

Mains

- Roast turkey, pig in blanket, stuffing ball, crispy roast potatoes, rainbow carrot parcel, tenderstem broccoli, and Yorkshire pudding with a turkey jus
- Feather blade of beef served on a chive mashed potato with roasted vegetables and topped with parsnip crisps
- Chilean seabass topped with a light spicy crust, served on a heap of roasted vegetable couscous with a ratatouille sauce
- Butternut squash, courgette, and roasted tomato strudel with garlic and sage, served with fondant potato, green vegetables, and a light tomato gravy

Desserts

- Traditional Christmas pudding with brandy sauce and a fresh cranberry compote
- Continental cheese platter
- Eton mess topped with fresh winter berries and white chocolate shavings
- Citrus lemon tart served with mascarpone cream and topped with lemon balm leaves